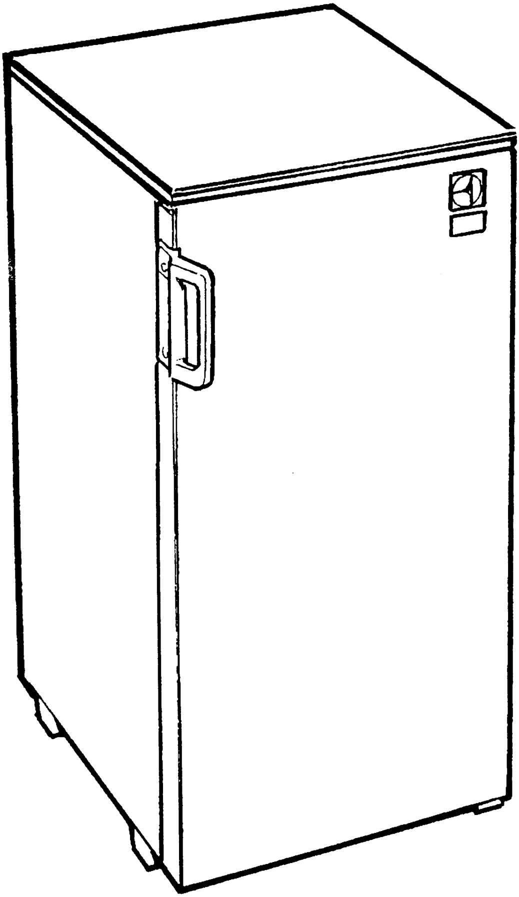
Electrolux



Installation and Use of Larder-Refrigerator Model RF751,A

PLEASE HELP – IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

INTRODUCTION

This type of refrigerator is known as a Larder-refrigerator and has been designed with the freezer owner particularly in mind. It provides suitable temperatures for the storage of fresh foods and drinks throughout the entire cabinet; it is not intended for the making of ice or the storage of frozen food.

INSTALLATION

Your new refrigerator can be installed in a number of different ways to suit your particular requirements.

1. As a free-standing refrigerator, in a convenient position in the kitchen.
2. Side-by-side with a matching freezer such as the TF620A. (The sides should not touch each other. A small gap must be left between the two cabinets for air to circulate between them).
3. Stacked on top of freezer models TF460A or TF620A to form a combined refrigerator/ freezer unit. A special stacking kit (part No. 2902408) with fitting instructions is available for safely joining the two selected cabinets together.

The refrigerator should not be located immediately next to a cooker or other source of direct heat or where it would be subjected to prolonged periods of direct sunlight. It must be stood on a firm floor (or stacked) and should be level in both directions. Level adjusting screws are provided in the feet.

For correct functioning of the cooling system, air must circulate freely over the motor compressor and condenser at the back. To ensure sufficient air circulation for satisfactory operation, a vertical free space of at least 50 mm (2") should be left over the top of the cabinet and the space underneath must not be obstructed in any way. The back may be placed close to the wall, but should not touch it. Do not install the refrigerator in any place with restricted ventilation.

The cooling system is for use on 200 to 240V 50 Hz a.c. electricity supplies and has a 3 wire mains lead which is intended for connection to a 3-pin plug and a properly earthed socket outlet.

IMPORTANT: The wires in the mains lead of this appliance are coloured in accordance with the following code:-

GREEN-AND-YELLOW : EARTH BLUE : NEUTRAL BROWN : LIVE

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

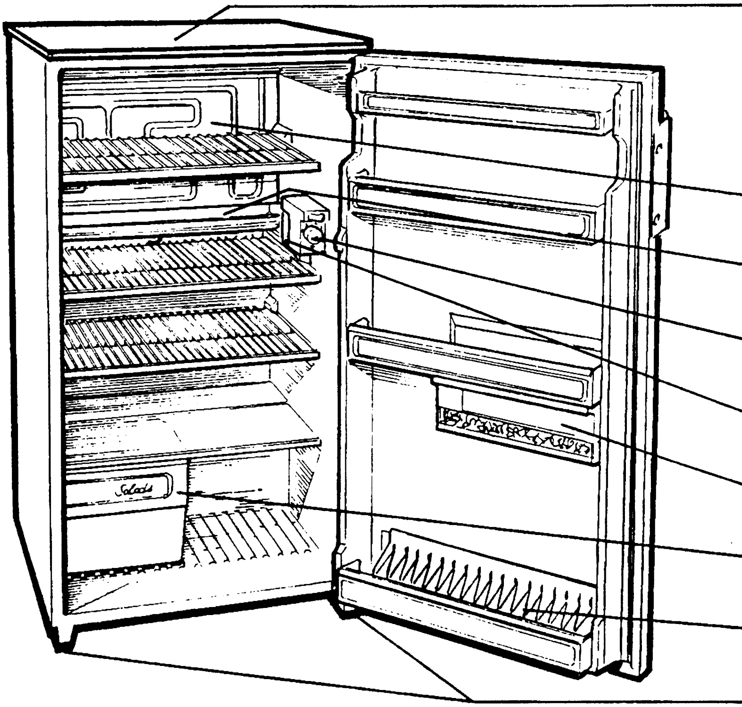
The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol ⏚ or coloured green or green-and-yellow.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter 'N' or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter 'L' or coloured red.

WARNING – THIS APPLIANCE MUST BE EARTHED.

If a 13 amp (B.S.1363) fused-plug is used, it should be fitted with a 13 amp fuse. In other cases, the circuit to which the appliance is connected should be fitted with a 10 amp. fuse.



Before putting the refrigerator into use, the interior, shelves, and other loose accessories should be washed as described later under 'Cleaning'.

To start the cooling system, connect the plug to the wall socket, switch on, and turn the thermostat knob so that the indicator mark is opposite number 4 or 5.

TEMPERATURE REGULATION

The temperature inside the cabinet will be influenced by such things as its location, room temperature, and the frequency and duration of door openings. These effects can be taken care of by changing the setting of the thermostat knob which is situated inside the cabinet, at the right-hand side.

In general, with the thermostat knob set so that number 4 or 5 is opposite the indicator mark, suitable temperatures will be obtained for the storage of most types of fresh food under normal conditions of use.

If more cooling is required, (in hot weather or when the cabinet is well filled with food, for instance), turn the thermostat knob to a higher number. If less cooling is required, turn the knob to a lower number.

FOOD STORAGE

To prevent drying out and the transfer of flavours from one food to another, foods should always be stored in covered dishes or plastic bags, or wrapped in foil or waxed paper. Avoid using large dishes and do not stack food or food containers too closely as this may interfere with the circulation of cold air within the cabinet. Do not let food or containers come into direct contact with the cooling plate at the top rear.

The door shelf arrangement gives handy storage for bottles, tins, packets, etc. and there is a dairy compartment for butter and cheese.

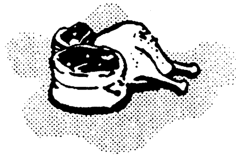
NEVER PUT HOT FOOD INTO THE CABINET.

Milk



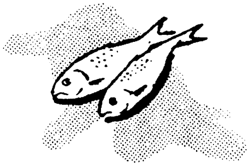
Wipe the caps and bottles with a clean cloth before placing in the door shelves.

Meat



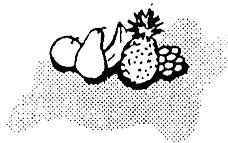
Unwrap meat as soon as it comes from the butcher. Wipe with a clean cloth, re-wrap in clean paper or foil, or put it in a covered dish, and place on a shelf in the cabinet.

Fish



Remove any paper wrapping, wipe, re-wrap or place the fish in a covered container. It is not advisable to store fish longer than a day or two.

Fruit



Generally speaking, fruit need only be put in the refrigerator to chill it before serving, or to check over-ripening. All fruit should be wrapped or put into a covered container to prevent its smell reaching other foods; this is particularly important when chilling melons and pineapples. Bananas should NOT be kept in the refrigerator as they will turn black.

Citrus fruits – oranges, grapefruit and lemons – should not be placed in direct contact with plastic surfaces.

Salad Vegetables



Wash and thoroughly clean all green salad vegetables, such as lettuce, spinach, celery and cress. Cut off any unwanted parts such as tops of carrots and radishes, trimmings of lettuce and unusable celery tops. Wipe tomatoes and cucumber. Place in plastic bags and store in the salad drawer.

Canned Food



Many canned foods, such as meats and fruits, become more palatable when chilled before serving. Also, the chilling of canned cooked meat ensures that the meat is firm for slicing.

Fruit juices and tomato juice are more enjoyable when cold, and some canned beers are improved by chilling.

It is not necessary to store canned foods and drinks in the cabinet all the time – they need only be placed in it for two or three hours before consumption.

Wines and other Beverages



All WHITE wines – whether sparkling or not – should be served chilled, and the bottles should be placed in an upright position in the door shelves for about one hour before serving.

Lager and light beers should also be served chilled and both Cola drinks and soft drinks are greatly improved by being served cold.

WORK TOP

The melamine surfaced top of the refrigerator has been designed to provide the feature of a working surface. Whilst this is suitable for withstanding normal kitchen activities such as pastry making and vegetable preparation, it should not be used for chopping or hammering, and it is not intended to withstand the heat of utensils taken directly from an oven.

If heavy loads are to be supported on the refrigerator, a sheet of blockboard or similar material should first be placed over the top to spread the load. The space at the back must, however, be left open for air circulation purposes.

AUTOMATIC DEFROSTING

The cooling plate in the top of the storage compartment is equipped with a fully automatic defrosting arrangement which comes into operation at the end of each cycle of the thermostat. The resultant defrost water will run into the channel below the cooling plate and then through a tube at the back into the evaporating tray located at the rear of the cabinet, beside the motor compressor. The defrost water will then be evaporated, quite automatically, and the tray will not need emptying.

Do not allow particles of food to collect in the drip trough under the cooling plate otherwise they may enter and block the defrost-water drain tube.

CLEANING

Periodically, the inside of the cabinet should be cleaned thoroughly. Disconnect from the electricity supply, empty the cabinet and take out the salad drawer, shelves, etc. The door shelves can be removed simply by lifting one end upwards.

Clean the inside of the cabinet and door, and the accessories, with a clean cloth wrung out in warm water to which a little bicarbonate of soda has been added. Wipe over with a cloth rinsed in warm water only, and dry thoroughly. Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

Dust the outside of the cabinet regularly, and occasionally wipe it over with a clean, damp cloth, followed by a dry, clean duster. A little mild wax polish applied sparingly to the paintwork every few months will help to maintain the gloss finish in good condition.

NEVER USE STRONG CHEMICALS, ABRASIVE, OR HIGHLY PERFUMED CLEANING MATERIALS ON ANY PART OF THE REFRIGERATOR!

After cleaning and drying, rub a little non-scented talcum powder or French Chalk onto the sealing face of the 'rubber' door gasket, particularly down the hinge side. This will enable the gasket to move readily against the cabinet as the door is closed.

HOLIDAYS

Many fresh foods will not keep in a refrigerator for the length of a normal holiday and it is usually advisable to consume or dispose of any remaining before departure.

If the electricity supply is to be turned off at the main switch, remember that it will put the cooling system out of use. If it is intended to do this, the cabinet must first be emptied and cleaned, and the door left open, as described in the next item.

WHEN NOT IN USE

Whenever your refrigerator is to be out of use for a period, switch off and remove the plug from the supply socket. Take out all foods, bottles, etc., then clean and

thoroughly dry the interior and accessories as described above under 'Cleaning'. Leave the door ajar otherwise the air inside may go stale giving rise to an unpleasant odour which could be difficult to remove at a later date.

INTERIOR LIGHT BULB

To change the interior light bulb, first disconnect the appliance from the electricity supply then remove the light cover by gripping it lightly and depressing the back of the cover with the fingers whilst turning the front towards the centre of the cabinet. Unscrew the bulb and screw in a new S.E.S. 10 or 15 watt bulb. Put back the cover making sure that the lugs in the cover engage the slots in the holder. Reconnect to the electricity supply and switch on.

Replacement of light bulbs is not a free-under-guarantee service.

REFRIGERATOR NOT OPERATING

If the refrigerator fails to operate at any time, or there is a deterioration in performance, check the following points:

a) Is the plug properly connected to the wall socket and is the socket switched on?
b) Is the fuse in the plug and/or circuit supplying the refrigerator in order?
c) Is the thermostat at the correct setting?
d) Has there been or is there a power failure? Your lights or electric clocks may give some indication of this.
e) If the above items are in order, has the door been left open, causing the temperature to rise?

If, after checking the above you are not able to correct the fault, apply for service without delay – see back page.

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Guarantee

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect or accident. The interior light bulb, and glassware, are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will provide valuable statistical information.

Proof of the date of purchase will be required before free service is provided. Addresses where service can be requested are listed overleaf.

For future reference, please enter the date of purchase in this panel

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Electrolux Service Organisation

Requests for service should be made to your nearest Electrolux Service Office. Please specify Model Number when applying.

† **SOUTHERN REGION**
Electrolux Ltd., Hippodrome House, Birchett Rd, Aldershot, Hants. GU11 1LU
Aldershot 24505 (STD code 0252).
For Southern, South Eastern and South Western Electricity Board areas.

Brighton area. 12 Gloucester Place, Brighton 694341 (STD code 0273).

Devon and Cornwall. 231 Albert Road, Devonport, Plymouth 58161 (STD code 0752).

Avon and Somerset Templar House, Temple Way, Bristol 211876 (STD code 0272).

Jersey. 1A Victoria Road, Georgetown, St Saviour. Central 22138 (STD code 0534)

† **EASTERN AND LONDON REGION**
Electrolux Ltd., (Eastern & London Service Office), Oakley Road, Luton, Beds. LU4 9QQ
Luton 55966 (STD code 0582).
For Eastern and London Electricity Board areas.

Thames area of Essex. 638 London Road, Westcliffe. Southend 354313 (STD code 0702).

† Users residing within 20/30 miles of Croydon, including all London Postal Districts, may telephone 01-686 4321 to register service requests.

MIDLANDS & SOUTH WALES REGION
Electrolux Ltd., 3 Strensham Hill, Moseley, Birmingham B13 8AQ (021-449 5252).
For Midlands and East Midlands Electricity Board areas.

Nottingham area. 15 Heathcoat Street, Nottingham 48355 (STD code 0602).

Potteries area. 107 Church Street, Stoke-on-Trent 413414 (STD code 0782).

South Wales Electricity Board area.
19 David Street, Cardiff 387444 (STD code 0222).
Powell Duffryn House, Adelaide Street, Swansea 51848 (STD code 0792).

NORTHERN REGION
Electrolux Ltd., Record Mill, Empire Street, Great Harwood, Blackburn, Lancs. BB6 7SR
Great Harwood 886666 (STD code 0254).
For North Western Electricity Board area.

Manchester area. 88 Bury Old Road, Whitefield, Manchester (061-798 9689)

Merseyside & North Wales Electricity Board area. 141 Brook Street, Chester 312038 (STD code 0244).

Yorkshire Electricity Board area. 70 Cross Gates Road, Leeds 608511 (STD code 0532).

SCOTLAND & NORTH EASTERN REGION
Electrolux Ltd., 5 Wellington Street, Glasgow G2 6JB (041-204 0411).
For Scottish Electricity Board areas.

Aberdeen area. 8 Cornhill Arcade, Cornhill Drive, Aberdeen 695761 (STD code 0224).

Dundee area. 119 Hilltown, Maxwell Shopping Precinct. Dundee 22630 (STD code 0382).

Tyne & Wear/Durham areas. 1 Eastbourne Avenue, Gateshead 782381 (STD code 0632).

Teeside/N. Yorks. areas. 49 Mandale Road, Thornaby, Stockton-on-Tees 64848 (STD code 0642)

NORTHERN IRELAND
Electrolux Ltd., 27 Franklin Street, Belfast BT2 8DU Belfast 27512 (STD code 0232).

SOUTHERN IRELAND
Electrolux (Santry) Ltd., Santry Avenue, Santry, Dublin 9. Dublin 373721 (STD code 0001).

LARDER-REFRIGERATOR RF751,A – A LUX MODEL, MADE IN ENGLAND

This appliance conforms with the requirements of EEC Directive No.76/889 relating to radio interference.

Electrolux

ELECTROLUX LTD., LUTON, BEDS., ENGLAND, LU4 9QQ

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